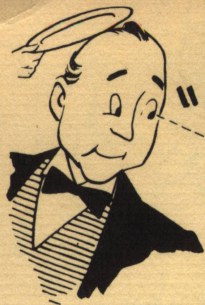


Journal of the Société des Gentilshommes de Cuisine

*Chew Mein
Chicken.*

SOCIETY OF
GENTLEMEN FOOD CHEFS





"Everything Comes to Him Who Waits"



There are incoherent waiters,
And waiters who are rough;
Apologetic waiters
And waiters who are tough.
There are waiters quite forgetful
And absent-minded, too,
And waiters always waiting
For that little tip from you.

There's the waiter at Delmonico's
With his blank, Parisian stare,
Who calls the butter beurrey,
The potatoes pome de tare;
Who comes with supercilious air
In answer to your call,
As if it were an honour
To notice you at all.

There's the absent-minded waiter
Who is always in a flurry,
And who brings you currant jelly
When you call for chicken curry;
Who pours the sugar on your meat,
The salt into your tea,
And finally reduces you
To abject misery.

The apologetic waiter,
With his sweet, eternal smile:
Who lays his head upon one side
And rubs his hands the while,
Who is really very "sorry
That we haven't that today,"
And who thinks it "quite unfortunate
That it's cooked in such a way."

There's the large and clumsy waiter
Who is always very slow,
And is forever stumbling
Wherever he may go;
Who drops the butter on your coat
With great proficiency,
And crowns you with the muffins
With extreme dexterity.

There's the thin and sporty waiter
Who never takes your hat,
And makes a bowling alley
Of the table you are at.
Who rolls the dishes down on you
Regardless of their falls,
As if you were a nine-pin
And they were bowling-balls.

There's the waiter at the seaside,
With his life of gilded ease;
He's the one who's always waiting
For those customary fees.
He will starve you to submission
If his tip you should refuse,
He treats you like a monarch
If you give to him his dues.

There's the shabby-genteel waiter
Whose clothing never fits;
Who always brings your change to you
In five and penny bits;
And who also serves your dinner
In sections, plate by plate,
And sets it down before you
Like an avenging Fate.

There's the waiter that's attentive
And exceedingly polite,
Who sees that what you order
Is served exactly right;
Your merest wish anticipates
With such a cheerful will;
Though you mean to tip a quarter
He often gets a bill.

He's the waiter that's successful,
For he does his work so well
That in certain length of time
He owns his own hotel;
And stands beside the cashier's desk
And looks with lordly air
Upon all the other waiters
Who are waiting for him there.



We still recall with great pleasure the luncheon in our honor at Bob Dalton's elegant restaurant in California. Your CPP, accompanied by Philip Brown and Ward Ritchie, was made to feel very much at home, with good potables, edibles and company. Our great friend and fellow member, Mike Roy—he of television fame—was MC and Hal MacAninch, of National Premium Beer, was another leader of this distinguished group.

Hats off to Bob Dalton's as well -- the food was really distinguished, and H O T -- a sign of perfection at all times.



A long trek through the West brought several fine cheeses to our attention. Write Mrs. Hansen at Langlois, Cheese Makers, Langlois, Oregon for some of the fabulously good blue cheese made there. It is creamy and rich and flavorful -- a completely individual cheese -- not a copy nor an attempt to copy. A fine natural cheese that is a major dairy achievement. You can get a whole wheel for about six dollars.

And of course we visited the Marin County French Cheese people in Petaluma, California where for years now they have made the fine Rouge et Noir cheeses - the Camembert and Brie. This year they have a new one called Schloss that is one of the most delicious cheeses to be found anywhere in this country. You can buy it now just about everywhere.

If you don't know Teleme you have a fine treat in store for you. It is creamy and rich and has a distinctive and distinguished flavor. These natural cheeses do much to give one faith in what can be accomplished by craftsmen of this country.



Watch out for a line of frozen sauces made by the chefs of Maxim's in Paris which will be coming into your local freezing cabinets soon. They are in every way superb.



*I wish members would send recipes for their specialties!
We really could use them very nicely and more and more!*

Published by
THE SOCIETE DES GENTILSHOMMES CHEFS DE CUISINE
3720 Dillon Street, Baltimore 24, Maryland



HONEY is probably the oldest known sweet, for bees were busy secreting this delicacy long before man learned to tap the maple for its sap, or to press sugar from the cane. Nowadays there seems to be a collection of honeys on the market from all corners of the world.

Certainly the finest of honeys is virgin comb honey. This is honey from a young hive which has not swarmed. But there are many others that give a great and sometimes exotic satisfaction to the palate. The deep blue of the huckleberry honey has a flavor that is seldom equalled. One gets a whiff of the woods from it and an overtone of the rare bouquet of the wild huckleberry which is so prevalent throughout New England, Oregon and Washington. From Southern France comes lavender honey; Greece sends us the classic Hymettus honey and from our own California and Florida the bees take their nectar from the orange blossoms. Acacia, rosemary — clover, sage, buckwheat — the latter a truly rich gastronomic delight.

Honey glazed ham - or carrots - or atop a fine oven-hot buttered biscuit - um-um! Maybe with golden fried chicken with cream gravy!

A delicious family dish is the following:

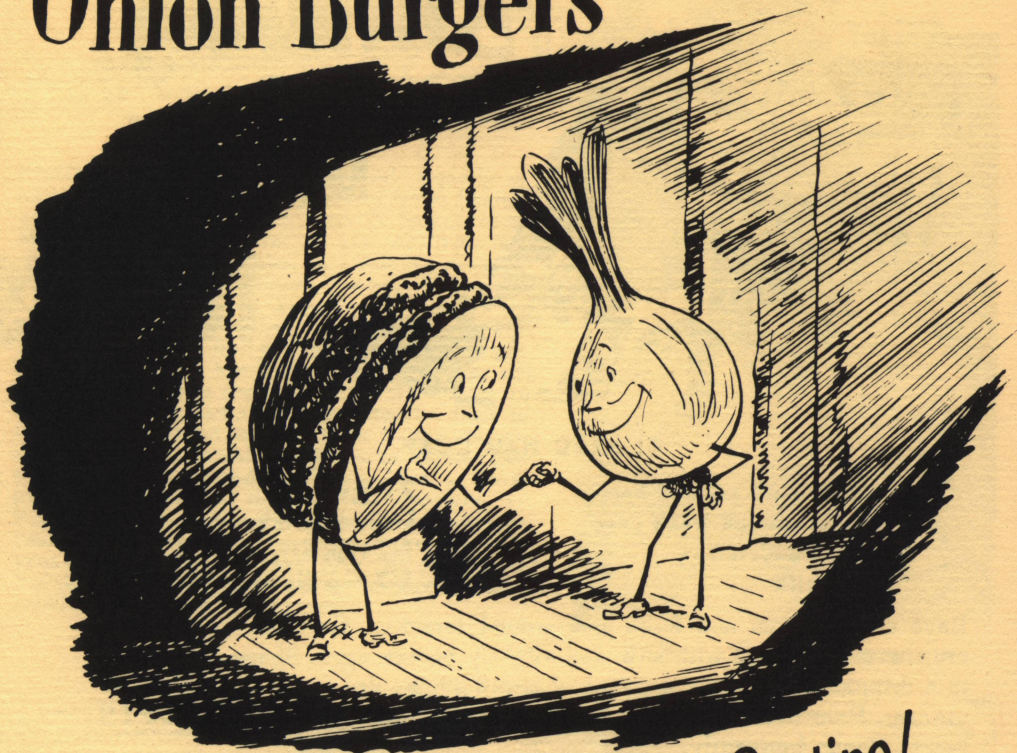
SPARERIB HONEY BAKE

3-5 lbs. spareribs	1 clove garlic or 1 small
1/2 cup soy sauce	onion, chopped fine
1/4 cup honey	1 cup hot water
2 teaspoons prepared mustard	2 tablespoons flour

Place spareribs in roaster. Cover with soy sauce, mixed with honey, prepared mustard, garlic (or onion) chopped fine. Bake in slow (300° oven) 2 to 2½ hours, turning meat occasionally during cooking. Remove to serving plate. Drain all but 2 tablespoons of fat from the roaster; add 2 tablespoons flour and water. Cook until creamy. Serve over meat.



Onion Burgers



A Famous Couple with a New Routine!

1½ pounds ground beef

1 teaspoon salt

¼ teaspoon pepper

1½ cups chopped onion

2 tablespoons butter or margarine

2 teaspoons prepared
horseradish

2 teaspoons prepared mustard

½ teaspoon salt

6 split buns

Combine ground beef, salt and pepper. Shape into 12 thin patties. Brown the chopped onion lightly in butter or margarine, add horseradish, mustard and salt. Spread onion mixture over 6 patties, top each with a patty and press together. Chill. Place patties on broiler rack. Insert broiler pan, allowing 2 inches between heat and surface of meat. Broil patties on one side until brown, 8 to 10 minutes. Turn and brown on second side. Serve on buns, if desired. 6 servings.

For those epicures who like their onions raw but tidy, a variation on the foregoing is to mound the bottom thin patty with raw chopped onion sprinkled with Worcestershire sauce, top with the second patty; and continue as above. Onion remains crisp, yet is hot.

Through the courtesy of the NATIONAL LIVESTOCK
and MEAT BOARD, Chicago, Illinois.

"Let's Cook Meat— Recipes You'll Like"



Grinding brings results

GLAZED HAM LOAF

1 lb. ground smoked ham
1½ lbs. ground fresh pork
1 cup breadcrumbs
1 cup milk

2 eggs
1 cup brown sugar
1/2 tsp. dry mustard
1/2 cup diluted vinegar

Have smoked ham and fresh pork ground together. Combine with breadcrumbs and moisten with milk and slightly beaten eggs. Shape into a loaf in a dripping pan. Make a sauce of brown sugar, dry mustard and diluted vinegar. Pour over loaf. Bake in a 350° oven until loaf is done...about 1½ hours. Baste frequently.

VEAL MOLD

1/2 lb. chicken livers
1 lb. lean veal
2 onions, sliced
1/4 cup butter
3 stale rolls

Milk
Salt and pepper; ½ tsp. nut meg
1 tablespoon breadcrumbs
4 eggs, separated
1/4 cup Madeira

Broil livers until almost done and cut in thin slices. Saute onions and veal in butter until lightly browned. Put them through a grinder, together with the rolls which have been soaked in milk to cover. Season well. Grease a mold with butter and dust with dry breadcrumbs. Beat egg yolks and cream in any butter left from browning veal. Add to veal with wine and fold in the stiffly-beaten egg whites. Fill mold with alternate layers of veal and chicken liver slices, cover and steam 1 hour. Approximate yield, 6 portions.

LAMB WHIRLS

1/2 pound sliced bacon
1½ pounds ground lamb
1 teaspoon salt
1/8 teaspoon pepper

1/4 teaspoon marjoram
1 tablespoon Worcestershire sauce
1 cup cornflakes
2 tablespoons water

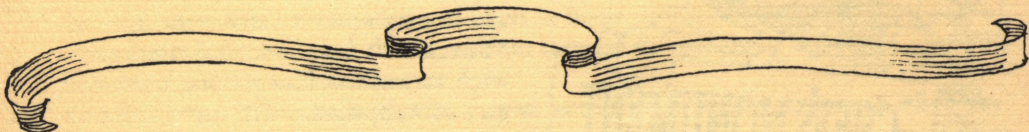
Arrange bacon in overlapping slices on a sheet of paper about 10" wide. After combining rest of ingredients, put out on bacon. Roll up as for jelly-roll, wrap tightly in waxed paper. Chill thoroughly. Before slicing, place toothpicks through roll at inch intervals to hold bacon in place. Cut into 1" slices, place under high broiler heat 6 to 7 minutes on each side, turning when brown. Approximate yield, 6 portions.



FRED MAYER, Chef extraordinaire! Equally at home in the rarefied atmosphere of Hotel Pierre, or aboard the yacht of Mr. John D. Spreckels or Mr. Pierre Dupont, "Fritz" as his employers thru the years have known him, is a shining example of a fast-disappearing breed, the honest-to-goodness all-round chef. In these days, when the fry-chef, bake-chef, soup-chef, etc., are specialists, it is refreshing to find one man who combines in his own skilled hands the ability to do any and all of these things superlatively well. Born in Germany and trained at Baden-Baden, he came to this country in time to participate in the golden era of Delmonico's and Shanley's; to become personal chef to Mr. Franklyn Hutton down at Prospect Hill Plantation; to Miss Mary Pickford, at Pickfair; to Mr. Spreckels at San Diego; more recently to the Princess Djordjadze at her magnificent estate in Mt. Pleasant, S.C. He tells us a "trick of the trade" as regards the purchase and cooking of whole fillets of beef.



Chef "Fritz" Mayer



Now that we have the wonderful benefits of a home freezer, it is often possible and profitable to purchase a large cut of the sirloin, remove the tenderloin and have the top cut into two or more roasting pieces; or into steaks and perhaps a rolled roast, for variety. The flank can be ground, if desired, or used for particularly nutritious soup. To prepare the fillet, remove the sinewy skin and the muscle from the top, and most of the fat from the other side. Fold the thin end under, trim it into good shape. Lard the fillet plentifully, letting the whole upper surface be perforated with fine lardoons. Now place in a small baking pan thin slices of larding pork and over it a layer of chopped onion, carrot, turnip and celery; lay the tenderloin on top. Pour into the pan a cupful of stock, add 1/2 teaspoon of salt, 1/4 teaspoon of pepper, and a bouquet of parsley, a bay leaf, and two cloves. Bake in a hot oven for 30 minutes, and baste frequently. The fillet should be rare. Remove when done; strain off the gravy and skim the fat. Put into the same pan a tablespoon each of butter and flour, stir until browned; then add the gravy strained from the pan. Should be a cupful. Add a can of mushrooms, drained, and let simmer for 5 minutes only. A half cup of Madeira or of sherry may be used in place of the mushrooms. In carving the fillet, cut it diagonally. A good sized baked potato and your choice of green salad, simply dressed; a well-chilled bottle of National Premium beer and some fruit and cheese. *Bon appetit!*

Try the Sandwich

**HIS LORDSHIP REALLY
STARTED SOMETHING!**

By JIM BEARD



It is perfectly certain that Lord Sandwich knew not what he was about on the day he demanded his luncheon to be sent to his card table—a piece of roast on a slice of bread. From that began the universal trek to sandwiches. America's most popular ones are: 1-ham; 2-egg, and 3-peanut butter. A few lines to review some interesting suggestions anent these, and then we are coming up with some extra special "Specials" from our favorite sandwich emporiums that we think you will go for. And, again, will you PLEASE send us news of your own outstanding successes in the field of culinary art?

Ham in our opinion goes best on a firm rye or pumpernickel bread, or a crisp French roll split in the middle—if bread, be sure it's cut thin, as, too, the ham. Paper-thin, but plenty of it. Some mustard for zest. And, naturally enough, a bottle of National Premium.

Have you ever broiled your egg sandwiches? Take a slice of bread which has been lightly toasted on one side and butter the untoasted side. Place it, butter-side up in a shallow baking dish and indent an inch-diameter cavity with a heavy spoon in the center. Now very carefully break an egg into the center, so the yolk falls in the indentation and the white spreads. Sprinkle with salt, and freshly ground black pepper and place under the broiler till the egg is set. Sour pickles and a little chopped onion turn it into a Lucullan snack!

For a peanut-butter sandwich with a difference—take fine white or graham-bread or good hot toast and spread it well with fresh sweet butter and give it a grind of fresh black pepper. Now spread the peanut butter not too thick, sprinkle with crumbled bacon and salted peanuts. Cover with another slice of bread or toast. Good by itself, and good with any sort of alcoholic delight, as well.

Sandwiches Here!



"NO SANDWICHES WITHOUT ME!"

Liver Sandwich: Ingredients: 1/4 pound bacon, 1/4 pound calf liver; 1 hard-boiled egg; 1/4 teaspoon onion juice; 1 teaspoon horseradish; 1/4 clove of garlic, finely chopped; 1-1/2 tablespoon thick sour cream; 12 slices bread; butter.

Fry bacon until crisp, then drain off nearly all the fat. Remove bacon and add liver, fry until thoroughly cooked, about 8 minutes, turning occasionally. Put bacon, liver and hard-cooked egg thru a food-chopper, using medium knife; add garlic, onion juice, horseradish and sour cream. Mix to a smooth consistency. Spread rather thickly on slices of buttered bread; cover with second slices

Lobster Club Sandwich: Ingredients: 1 pound of lobster, fresh or canned; 2 tablespoons butter; 2 tablespoons sherry; 3 tomatoes; 1 bunch watercress; 6 slices bacon; pepper and salt.

Flake lobster meat, saute in butter for 5 minutes, stirring constantly; add sherry and salt and pepper to taste. Cut each slice bacon in half and fry until crisp. Arrange on six slices of toast a layer of watercress, then 2 pieces of bacon, lobster and thin tomato slices; then another layer of lobster. Cover with remaining slices of toast.

Anchovy and Tomato Sandwich: Spread bread with sweet butter. On one slice lay a slice of ripe tomato previously marinated in seasoned oil and vinegar. Atop the tomato spread a minced salad of anchovy fillet and celery finely cut, mixed with mayonnaise. Cover with second slice of buttered bread. Keep chilled until served.

Hot Chicken Sandwich: 2 slices toast, crusts cut off; 8 thin slices chicken 1 cup mushrooms, sliced; 1 cup cream; 1/2 cup of cream sauce; 1 teaspoon chopped chives; 1 tablespoon sherry; 1 tablespoon butter; 1/8 teaspoon of salt; same of pepper.

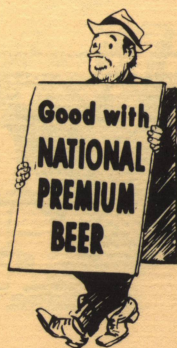
Simmer mushrooms in butter until tender; add sherry, simmer a bit longer... add cream and cream sauce, salt and cayenne pepper. Cook 5 minutes. Add chopped chives. Arrange chicken slices on toast, cover with sauce, sprinkle with cheese and brown under broiler. Serve.

Fireside Rolls:

Ingredients: 1/2 pound spiced ham; 6 large sweet pickles; 1 green pepper; 1 medium onion; 1/2 lb. Wisconsin Natural Cheese; 6 wiener rolls.

Put first 5 ingredients thru food grinder. Combine. Cut rolls along one side, remove some of the center dough and fill with mixture. Heat in a 350° oven for 15 minutes.

"I'M KINDA SLIM FOR A SANDWICH BUT LOTS A PEOPLE LIKE ME!"



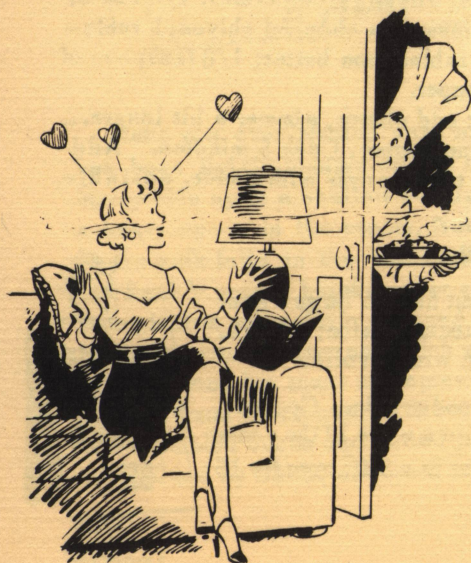
Cooking for Two



There was a young man who didn't own an etching,
 who wanted to be Mary's beau;
 He invited her up, to see what was more fetching,
 his skill with a skillet; and so:
They were married and lived happily ever after --
 Well, anyway, they *were* married!

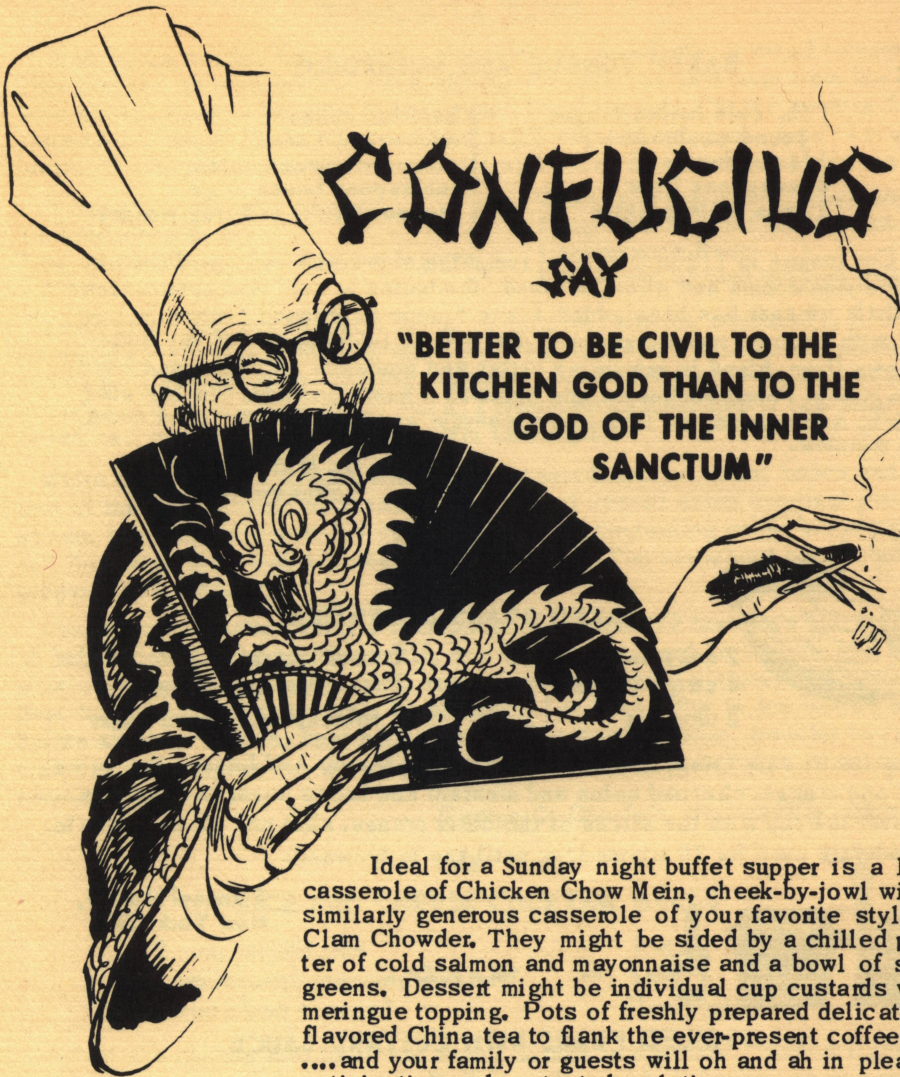
A devotee of good food and a practitioner of the arts appurtenant thereto isn't necessarily the portly, well-rounded, short-on-hair, long on money type, as portrayed by the cartoonist. In fact, he may be just the chap at the next desk who in self-defense from the "Coffee Pot," on the corner with its pervasive aura of well-fried grease and the better-air-conditioned boites with their higher, budget-busting prices, has been practicing the culinary arts for himself. Now he is bold enough to invite someone to share the results, and decides that the particular lass in the boss' office who has been on his mind for weeks now, is just the gal to ask. *Well, hooray! She didn't say no! She's just as tired of "Ye Little Food Shoppe" she patronizes!*

Certainly she canNOT help....she's *company!* So there she is, just as he has pictured it in his mind. Browsing among his records; casting an appraising eye over his books -- revising a casual estimate of his qualities; all this while he got on with his skilleteering. At last becoming aware of the delicious aroma drifting in from his cooking cubicle and then, indeed, the ceremony of seating a guest and watching her evident startled approval of his first course, tiny tidbits he calls *liver crullers*. He mixed a quarter pound of liverwurst, half a cup of soft breadcrumbs, one beaten egg, a tablespoon each minced onion and green pepper, seasoned with salt and pepper and moistened with a little catsup and a tiny bit of Worcestershire sauce--just soft enough to mold into little balls the size of small walnuts. Dropped into deep, very hot fat and fried to a rich brown, they were luscious with a cocktail.



Veal cutlets Virginian served with tiny potatoes cooked in their jackets and salad called *cucumber delight* made a main course he modestly proclaimed as just a bit of "pot luck". The butcher had cut the veal cutlets as for scalopini and had trimmed thin slices of smoked ham just to match, then flattened the two with his cleaver. Joined together, dipped in beaten egg and in crumbs -- pan-fried in butter and served garnished with caper sauce and lemon juice, with the unjacketed potatoes dressed in the pan sauce-- sure to elicit spontaneous praise. Just piquant enough to offset the richness is the cucumber delight. Diced small and folded into a dressing of a quarter cup of mayonnaise thinned by the addition of the juice of a lemon, and added to a third of a cup of stiffly whipped cream, it can be served with or without lettuce. If your guest does not object, a small onion finely cut into the mixture adds a desirable touch.

A generous serving of spumoni, from a nearby Italian pastryshop, and hot, black coffee.



Ideal for a Sunday night buffet supper is a large casserole of Chicken Chow Mein, cheek-by-jowl with a similarly generous casserole of your favorite style of Clam Chowder. They might be sided by a chilled platter of cold salmon and mayonnaise and a bowl of salad greens. Dessert might be individual cup custards with meringue topping. Pots of freshly prepared delicately-flavored China tea to flank the ever-present coffee urn and your family or guests will oh and ah in pleased anticipation and contented repletion.

CHICKEN CHOW MEIN (for six)

1/2 cup bamboo shoots sliced in very thin strips; and 3/4 cup water chestnuts, peeled and sliced very thin.

1 cup celery cut fine 1 cup dry mushrooms, soaked and diced
1 cup diced chicken 2 cups chicken stock 1 lb. fried noodles
1/4 lb. blanched almonds

Place 1 cup of the stock, the celery, mushrooms and bamboo shoots in a frying pan and cook for 10 minutes. Add diced chicken and water chestnuts and pour over this the other cup of stock and 1 tablespoon cornstarch and a teaspoon salt. Season to taste and let the mixture cook 5 minutes longer.

Just before serving, stir almonds into the mixture.

Place the noodles in a deep covered serving dish and pour the cooked mixture over them. Serve piping hot.

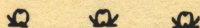
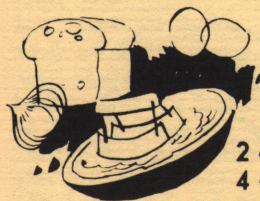
The water chestnuts, bamboo shoots, noodles, etc. can be bought in cans, for your convenience.

BAKED TONGUE AND MUSHROOMS

- | | |
|--------------------------|----------------------------------|
| 1 lb. cold boiled tongue | 2 bouillon cubes |
| 1 pound mushrooms | 3 anchovies, boned |
| 1/4 cup butter | 1 teaspoon minced onion |
| 4 teaspoons flour | 1 tablespoon lemon juice |
| 2 cups boiling water | 1 teaspoon salt, 1/8 tsp. pepper |

Cut tongue in 1/2 inch slices, removing skin and cartilage. Peel and slice mushrooms and allow to stand 10 minutes in cold water, to which a little vinegar has been added. Place tongue in greased casserole, cover with drained mushrooms and dot with 2 tablespoons of the butter. Brown flour, blend in remaining butter and gradually add water and bouillon cubes. Pound anchovies and onion to a paste and add, stirring until thick. Add seasoning. Turn into casserole and bake in 400° oven about 25 minutes.

Dr. Milton Markowitz
Baltimore, Maryland

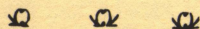
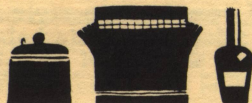


BAKED BEANS ARGENTINE

- | | |
|--------------------|---------------------------|
| 2 cans baked beans | 1 small onion |
| 4 strips bacon | 1 teaspoon dry mustard |
| 2 oranges | 2 tablespoons brown sugar |

Fry bacon very crisp, and break into small pieces. Add bacon, the juice of one orange, chopped onion and mustard and brown sugar to the beans... cover the top with the slices of the other orange, skin and all and bake in moderate oven for 30 minutes, or until top is browned.

Emanuel Modell,
New York City



BROILED PEARS WITH CUSTARD SAUCE

- | | |
|--------------------|---------------------------|
| 6 large ripe pears | 9 tablespoons brown sugar |
| 1 cup orange juice | 1 wine glass brandy |

Pare fruit, marinate in orange juice three hours, turning frequently. Place in pan which will fit under broiler. Cover each pear with brown sugar; add the orange juice in which fruit has been marinated. Place under the broiler and broil until fruit is thoroughly heated and quite tender. Just before it is done, add wine glass of brandy, let it blaze a few seconds. Serve hot surrounded with syrup formed in the pan, and on this, float the custard which should be ice cold.

Custard Sauce for Pears —

- | | |
|-----------------------|----------------------|
| 1/2 pint coffee cream | 1/4 cup sugar |
| 3 egg yolks | 1/2 teaspoon vanilla |

Heat cream in top of double boiler, add to beaten yolks and sugar. Return to top of double boiler, stir and cook mixture until spoon will coat. Cool.

Joe Brown,
of Bundles for Britain

FOWL A'La KING

Use young tender birds only, — chickens or pheasants or small turkeys, etc. Skin the raw thawed birds. Save skins. Remove the raw meat from the bones. Save bones. Remove fat from the raw meat. Save the fat. Cut the meat in 1" x 1" pieces — a 2-pound fowl will give about 1-2/3 cups of cut meat. Use two or more birds. One cup of cut-up pieces of meat will serve 2 persons. Ingredients per cup

1/3 cup chopped green peppers	Water from the canned mushrooms
2 tablespoons butter	1 cup half-and-half (cream and milk)
2 oz. canned drained button mushrooms	1 tablespoon flour
1 scant teaspoon salt	1 teaspoon canned drained pimientos

Saute green peppers in butter about 10 minutes, stirring constantly. Add drained mushrooms, saute 5 minutes more, stirring constantly. Add cut-up pieces meat and saute 5 minutes more, stirring constantly. Transfer sauted mixture to another vessel and add mushroom water and 1/2 teaspoon salt per cup of raw meat (1/2 of the salt required by the recipe). Mix thoroughly.

While above sauted mixture was being prepared, the fat, skin, bones and giblets of the birds should be stewed in a covered vessel using smallest possible amount of water. Remove 1/4 cup of stew water containing major portion of fat, add this fatty stew water to the sauted mixture. The remainder can be used to prepare fowl soup.

Prepare cream sauce using 1 tablespoon flour and 1/2 teaspoon salt per cup of half-and-half. Blend thoroughly, stir constantly, heat to boiling and boil 3 minutes, stirring constantly. Pour sauce over the sauted mixture, add pimientos, heat to boiling, mix thoroughly by stirring. Let cool. Put in ice box 24 hours before serving. To use, heat portion desired in double boiler, transfer to chafing dish and serve piping hot therefrom. Good with wild rice, or toast, or crisp Chinese noodles.

George G. Oberfell, Bartlesville, Oklahoma



RICE AND CHEESE COCKTAIL BALLS

2 cups boiled rice
1 tablespoon prepared mustard
1 cup nippy cheese*

Fat for frying
Salt
Horseradish



Work the cheese into balls not over 1/2 inch in diameter. Spread lightly with mustard and horseradish. Roll in salted cooked rice to cover completely. For this it is best to not rinse or fluff the rice. Roll to make a compact ball. Fry in very hot deep fat until golden brown.

In place of cheese, one may use anchovy paste, or shrimp

Robert Gottlieb, Harrison, N.Y.



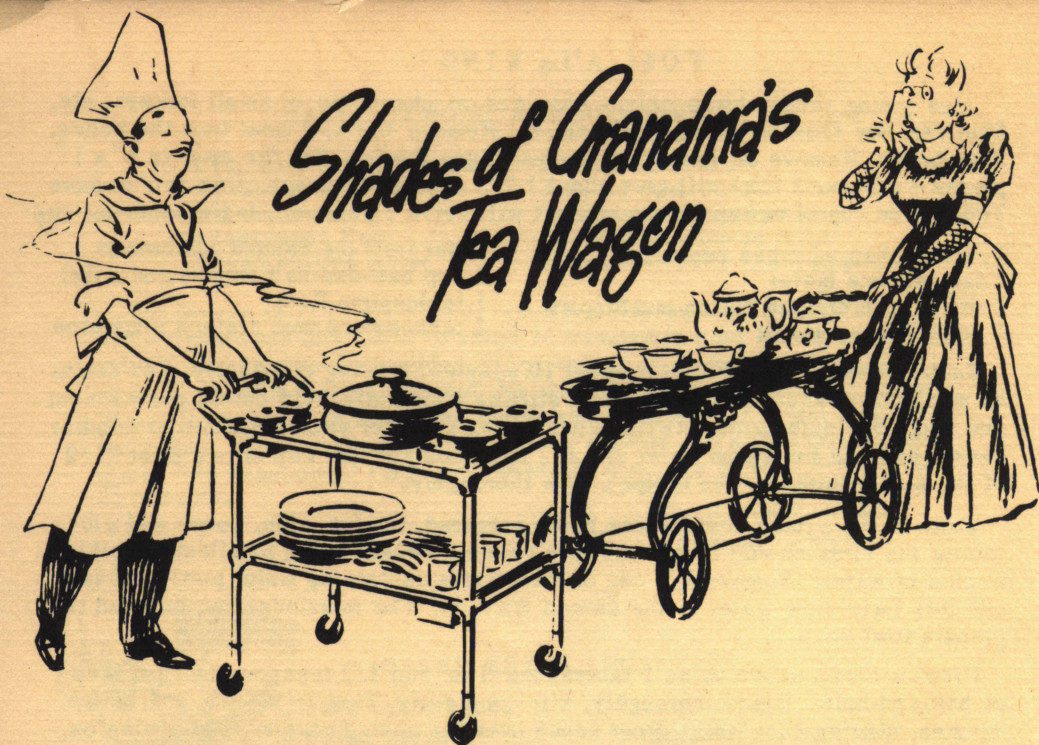
SALMON STEAK, India Style

Put slices of boneless salmon (about 1 1/2 inches thick) in a flat oiled pan. Season with salt and pepper, add 1/2 cup sherry and 1/2 cup fish stock. Cover with pepper oil and cook in oven for 20 minutes. Serve.

Sauce

Saute chopped shallot with 1 teaspoon flour and curry powder and heat through. Then add broth in which fish was cooked and 1 pint of fish stock and boil for ten minutes. Blend with the yolks of 2 eggs and 1/2 cup of cream. Strain and pour over fish.

Edward Coleman, Baltimore, Maryland



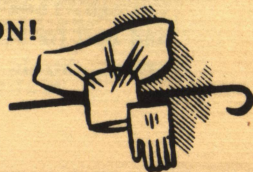
I can well remember the day when a tea wagon was considered the epitome of elegance as it was rolled into the drawing room or onto the terrace. It was decked with a lace cloth and laden with goodies and tea cups and all the paraphernalia which made for the occasion.

Today, however, the tea cart has turned into the hot cart—an amazing contraption, electrically heated, which will keep food hot for hours — Merely plug it in, close to your table or outdoor grill, and you have in effect, a steam table for as long as you want it. Casserole dishes can be held on it indefinitely. Put your roasts on this fabulous invention to coast before you begin to carve. And have all the things for your dinner or breakfast party assembled on it so you can have a last, well-deserved drink at ease before the rush to the table. Keep dots and dats hot for a cocktail party or beer klatsch. But there are only a few of the miracles this particular bit of gadgetry performs...and performs well. With one of these miraculous jobs and a cooler full of National Premium—well, you're ready for entertaining or just plain housekeeping with the greatest of ease.



We have issued a call for recipes afore this- and have come to the conclusion that our members are down-right modest. Don't wait to be coaxed, gentilshommes, please! Ef'n its good enough for your folks, it's good enough for us'n. We'd all be right pleased to hear from you -- and **MAKE IT SOON!**

Send your pet recipe to James Beard,
3720 Dillon Street, Baltimore 24, Maryland.





Cook Books a'Comin'!

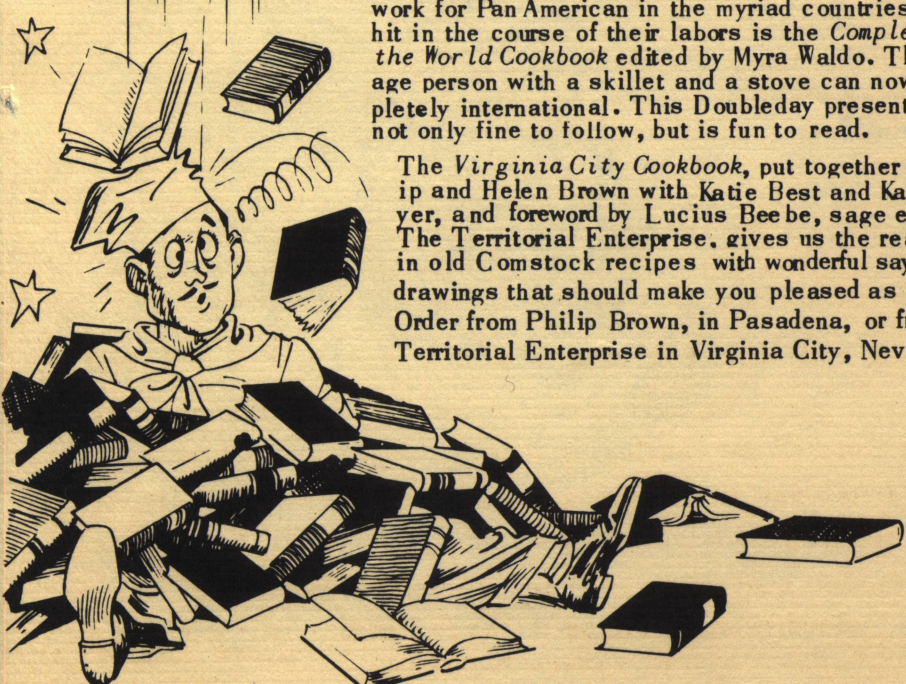
The usual flood of cookbooks seems to be running across the desk this fall. Many come but unfortunately few can be recommended as permanent additions to your shelves.

Outstanding in any year would be "The Art of Eating", by M.F.K. Fisher—a collection of the finest writing on matters culinary ever done in this country. Mrs. Fisher has not only a fine and trustworthy palate, she is a splendid writer... her book is a *must* for anyone who likes not only to eat his food but also read about it. (World Publishing).



Charlotte Turgeon, the American *Tante Marie* has done a fine job bringing the art of French pastries, tarts and petits fours out of their native language and putting them into everyday English. The current tastebud tickler is the second volume of her *Tante Marie* translations and is exceedingly easy to follow—although we wish she had added an extra egg here and there in some of the recipes which we feel need them. Fun for anyone who would delve into making of really fine pastries at home. The *Tante Marie Pastry Book* (Oxford).

The same Charlotte Turgeon has another book on the Market this year—it's *Time To Entertain* (Little Brown) and it gives you not only the key to good entertaining but a schedule for shopping, cooking and serving—from a simple dinner to a major reception for a hundred. Get this guide to good living—it will be dog-eared in simply no time.



A gastronomic travelogue compiled by the people who work for Pan American in the myriad countries they've hit in the course of their labors is the *Complete Round the World Cookbook* edited by Myra Waldo. The average person with a skillet and a stove can now go completely international. This Doubleday presentation is not only fine to follow, but is fun to read.

The *Virginia City Cookbook*, put together by Philip and Helen Brown with Katie Best and Katie Hillier, and foreword by Lucius Beebe, sage editor of *The Territorial Enterprise*, gives us the real thing in old Comstock recipes with wonderful sayings and drawings that should make you pleased as can be. Order from Philip Brown, in Pasadena, or from the Territorial Enterprise in Virginia City, Nevada.

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